

Master

COOK



Pecan Pie!

made by us

INGREDIENTS

- 1 (9") deep dish pie crust
- 2 c. light brown sugar
- 1 Tbs all-purpose flour
- ½ c. melted margarine
- 1 c. evaporated milk
- 1 tsp vanilla extract
- 3 eggs
- 1 c. chopped pecans
- 1 c. pecan halves

DIRECTIONS

1. Preheat oven to 350°F (175°C)
2. In a large bowl, combine brown sugar, flour, margarine, milk, vanilla and eggs. Blend until smooth. Stir in chopped pecans. Pour into pie crust. Place whole pecan meats gently on top in decorative manner.
3. Bake in the preheated oven for 35 to 40 minutes, or until golden brown and filling is set.



McKenzie S-W.
& Emma T., 5th Grade

Yummm, this pecan pie was very, very tasty (and that's not just the opinion of the makers). "The pie was scrumpditilliumpdelicious!" (quoted by Dani). Try this recipe, we loved them and we think you'll love it too!!!

recipe from: allrecipes.com; photos by us!